Crazy Corn

Description

If you really hate mayo, you can sub it out with extra butter.



Summary

Yield: 6
Prep Time: 30 minutes
Category: Vegetables
Cuisine: American

Ingredients

- 6 Ears of corn, shucked
- mayonaise
- cajon spice
- shredded parm cheese
- melted butter

Instructions

1 When shucking the corn, leave the end knob on each ear because you'll want to use this for a handle.

2 Brush a light coat of melted butter onto corn and wrap each ear seperately with foil.

3.Place on the grill, not on immediate fire.
Keep rotating the corn until fully cooked. (Time varies for each grill.)

or

bake at 400° for 30 minutes.

4 Put a layer of mayonnaise on the corn. Then sprinkle on the cajun seasoning and follow up with the parmesan cheese on top of that.